2nd Euro-Mediterranean Symposium on Fruit and Vegetable Processing

An integrated view on sustainability and how it can interact with quality, safety and the consumers

4-6 April 2016, Avignon, France

Monday 4 April 2016

10h00 - 13h30 Registration – Setting up poster session 1
12h00 - 13h30 Welcome brunch
13h30 - 14h00 Welcome speeches

14h00 - 15h25 Session: Topic 1 - Innovative processes for improved sustainability
- 14h00 IC Henry Jäger Innovative technology options for resource efficient and high quality fruit and vegetable processing.
- 14h40 IO1 Grazielle Gustinelli Supercritical CO2 extraction of bilberry (Vaccinium myrtillus L.) seeds: composition and antioxidant activity.
- 14h55 IO2 Vlad Nicolae Arsenoaia CFD simulation of heat and mass transfer during apricots drying.
- 15h10 IO3 Luciana Gomes Identification of key factors affecting biofilm formation in food industries.

15h25 - 16h55 Coffee break - Posters session 1

16h55 - 18h30 Session: Topic 2 - Quality at the heart of sustainable markets for F&V products
- 16h55 QJR Ricardo Malheiro Addition of olive leaves improve the sensorial and volatile fractions of olive oil from cv. Cobrançosa.
- 17h15 QO1 Sam Multari Potential of Fava Bean as Future Supply of Protein and Phenolic Compounds.
- 17h30 QO2 Marc Lahaye Apple cell wall contribution to fruit viscoelastic properties.
- 17h45 QO3 Justyna Kadzińska Effects of pumpkin purée incorporated into the polymer matrix on the physicochemical properties of edible pumpkin films.
- 18h00 QO4 Lenka Staronova Mapping the colour changes in frozen-thawed blueberry using computer vision system.
- 18h15 QO5 Montserrat Pujolà Quality attributes and shelf-life of vacuum packaged potato strips (Solanum tuberosum) as affected by edible coatings, thermal and non-thermal treatments.
18h30 - 19h30 Get together party
Tuesday 5 April 2016

8h30 - 9h55 Session: Topic 3 - Constraints on F&V processing: microbial, safety and waste management issues
  8h30 NC Ana Allende Ready-to-eat vegetables: current problems and potential solutions to reduce microbial risks in the production chain.
  9h10 NO1 Oluwafemi J. Caleb Impact of minimal processing on the dynamics of volatile organic compounds emitted from fresh strawberry.
  9h25 NO2 Madalena C. Sobral Thermally processed fruit salads with long shelf-life at different storage temperatures.
  9h40 NO3 Cyrelis Collazo Cordero Studies on the biocontrol mechanisms of Pseudomonas graminis strain CPA-7 against food-borne pathogens on fresh-cut fruit.
  9h55 NO4 Gary Pickering Quality and sustainability of juice and wine: technologies for removing alkyl-methoxypyrazines.

10h10 - 10h45 Coffee break

10h45 - 12h20 Session: Topic 1 - Innovative processes for improved sustainability
  10h45 IJR Stella Plazzota Effect of high pressure carbon dioxide on the storage quality of unpasteurized apple juice.
  11h05 IO4 Lorenzo Siroli Use of lactic acid bacteria and natural antimicrobials to improve the safety and shelf-life of minimally processed sliced apples and lamb’s lettuce.
  11h20 IO5 Chaitanya Sarangapani Impact of atmospheric plasma on quality-related attributes of cherry tomatoes.
  11h35 IO6 Gabriella Santagata Functional polysaccharide based films as edible coatings in fruit de-hydrating process.
  11h50 IO7 Lovisa Eliasson Effect of drying technique, particle size and fractionation on the extraction efficiency of anthocyanins from bilberry press cake.
  12h05 IO8 Boudewijn Meeschaert Biomimetic processes for phosphate recovery from waste water of vegetable and potato processing companies.

12h20 - 14h Lunch - Setting up posters session 2
14h- 15h40 Session: Topic 2 - Quality at the heart of sustainable markets for F&V products
  14h00 QC Cristina Garcia-Viguera Changes in phytochemicals during Fruit and Vegetable processing.
  14h40 QO6 Julie Le Grandois Online determination of antioxidant capacity of lipophilic compounds from Capsicum annuum using HPLC-ABTS and determination of interactions between lipophilic compounds in synthetic mixtures.
  14h55 QO7 Sylvain Guyot Recent advances on the phenolic molecules and oxidative mechanisms involved in the color of classical and “rosé” cider apple juices.
  14h10 QO8 Lagle Heinmaa Health-beneficial and health- threatening compounds in organic apple juice depending on processing technology.
  15h25 QO9 Eivind Vangdal Effects of the drying technique on the retention of phytochemicals in conventional and organic plums (Prunus domestica L.).

15h40-16h55 Coffee break -Posters session 2

16h55 -18h15 Session: Topic 3 - Constraints on F&V processing: microbial, safety and waste management issues
  16h55 NJ1 Ana Meireles Persistence of pathogenic and spoilage bacteria in a minimally processed vegetables plant.
  17h15 NJ2 Jaahir Adekunle-Jimoh Evaluation of heavy metals and health risk index in Amaranthus hybridus L. vegetable grown in selected farms in Ibadan, Nigeria.
  17h35 NO5 Céline Bigot Comparative analysis of microbial communities of fruits from different farming types.
  17h45 NO6 Hugues Guichard Brettanomyces anomala, a double drawback for cider aroma.
  18h00 NO7 Marija Zunabovic Strategies of shelf life prolongation of fresh-cut vegetables.

18h15-19h30 Visit of Avignon old town OR Workshop: European projects

20h30 Gala dinner Cabaret Le Rouge Gorge
Wednesday 6 April

9h00 - 10h45 Session: Topic 4 - Consumer preferences and needs - OPTIFEL sponsored session

  9h00  *MC Isabelle Maitre*  Are fruits and vegetables good candidates for an appealing diet for the elderly?
  9h40  *MJ Mihaela Geicu-Cristea*  Consumption and attitudes regarding berries-based products – comparative analysis of Romania and France.
  10h00  *MO1 Carmen Barba*  Odorants increase sweetness perception in fruit juices.
  10h15  *MO2 Matthieu Mingioni*  Do elderly people differ in their preferences? Sweet and acid preferred levels in apple purees.
  10h30  *MO3 Davide Menozzi*  Understanding and modelling vegetables consumption among young adults.

10h45-11h15 Coffee break

11h15 – 12h00 Session: Topic 2 - Quality at the heart of sustainable markets for F&V products

  11H15  *QO10 Catherine Caris-Veyrat*  Tomato carotenoids processing during simulated digestion: stability and transfer between tomato particles from Hot Break and Cold Break.
  11h30  *QO11 Mariaelena Di Biase*  Biopreservation of nutritional and microbiological features of ready-to-eat vegetables processed by the probiotic strain *Lactobacillus paracasei*.LMGP22043.
  11h45  *QO12 Aleksandra Polubok*  Triterpenes and phenolic content in the peel of seven apple cultivars in relation to fruit maturity and treatment before peeling.

12h Poster prizes

12h30 - 14h Lunch

14h00 – 15h30 Session: Topic 1 - Innovative processes for improved sustainability

  14h00  *IO9 Zehra Kaya*  UV-C Irradiation Assisted with Mild Heat Treatment for Inactivation of *S. cerevisiae* in Verjuice.
  14h15  *IO10 Jean-Roch Mouret*  Modelling of the production kinetics of the main fermentative aromas in winemaking fermentation.
  14h30  *IO11 Ariette Matser*  High pressure high temperature treatment: potential applications for preservation of food products, with special focus on tomato products.
  14h45  *IO12 Ester Betoret*  Effect of high pressure processing and trehalose addition on structural dependent functional properties of mandarin juice enriched with probiotic microorganisms.

15h30 - 16h30 Round Table: sustainability, what can it mean in F&V processing?

16h30 -17h00 Conclusions – Identification of next venue.

OR

15h30- 17h30 Ecoberries session